

CRISTOM

2011 Marjorie Vineyard Pinot Noir

Marjorie Vineyard was planted in 1982. It is the only vineyard that Cristom kept when the property was purchased in 1992. It is a distinctive site that has wider spacing (605 vines per acre) than the subsequently planted vineyards. All the vineyards are planted on mineral-rich volcanic soils but the soils of Marjorie have the highest percentage of the Jory type. Marjorie is also more east facing than our other vineyard sites.

Origin: 100% Estate fruit

Clones: Dijon clones (114, 115, 777),
Pommard, and Wädenswil

Sub Appellation: Eola-Amity Hills AVA

Appellation: Willamette Valley

Fermentation: 38% whole clusters

1 to 5 ton open-top fermenters

Native yeast used exclusively

Aging: 17 months, Burgundian cooperage

53% new oak

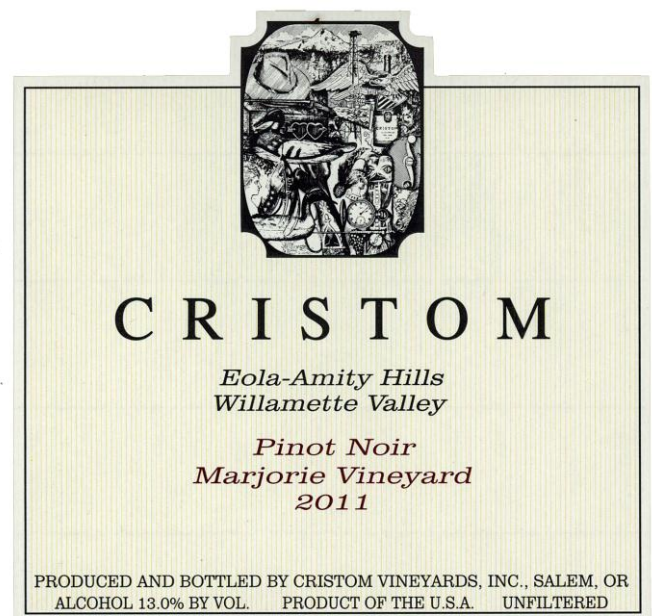
Bottling: unfiltered on April 12th, 2013

Alcohol: 13.2%

Total Acidity: 5.9 g/l

pH at bottling: 3.69

Production: 363 cases



Winery Notes

Aromas: savory, earth, spice, sandalwood, creamy vanilla—toward Crème Brulee, very pretty

Taste Impression: zesty, highly-detailed, higher-tone ripe red fruits with fine tannins and a persistent finish

Future: good cellar candidate for the mid-term, 6-8 years